





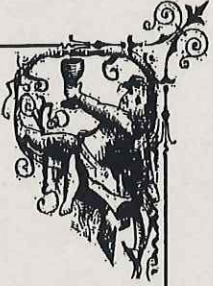

Wedding Ruby Buffet Package

Thank You for considering the Village of Cottage Green for your Wedding Reception. The Village of Cottage Green has been providing Personal & Professional Service for over 35 years. We look forward to the opportunity of making memories that you and your family will remember! The Village of Cottage Green welcomes the opportunity to create an exceptional day for you and has designed an extensive package with you in mind. Our experienced culinary experts can also create a custom package to make your wedding unique.

*For more information
Please call: 215-673-1000*



**RUBY WEDDING BUFFET PACKAGE
(MINIMUM 50 PEOPLE)
INCLUDES...**



— MAITRE D' —

Your Maitre D' will provide the Bride and Groom with "Royal" service throughout your reception and make sure you are in the right place at the right time.

— COCKTAIL HOUR —

Stationed Cold Hors d'ouvres and an assortment of delicious butlered Hot Hors d' oeuvres served to your guests as they await the arrival of the Bride and Groom

— TOP SHELF OPEN BAR —

Enjoy five hours Top Shelf Open Bar including premium liquors, cordials, wines and mixed drinks and domestic and imported Beer.

— WEDDING CAKE —

Enjoy your Wedding cake provided from one of our specialty bakeries.
Choose from our Cake Gallery

— GOURMET SWEET TABLE —

Lavish Viennese Table-to include:
Sliced Fruit with yogurt dip, Assorted Cakes / Pastries
Mini Cannolis, Creme Puffs, Sorbet and Chocolate Mousse

— TABLE LINENS —



All Tables are set with China and fine Silverware.
White or Ivory Table Cloths will dress your table
Your choice of colored napkin.

— CHAIR COVERS —

Spandex One Piece Chair Cover with your choice of white or ivory



9001 Ashton Road, Phila., Pa. 19136





— **BUFFET MENU TO INCLUDE:** —

— **SALAD-PLATED
CHOICE OF ONE** —

CAESAR SALAD

GARDEN SALAD
w/ 2 Assorted Dressings

— **ENTRÉE-
CHOICE OF FOUR** —

— **HAND CARVED BY OUR CHEF** —

TOP ROUND OF BEEF
w/ Green Peppercorn Sauce

GRILLED FLANK STEAK
w/ Wild Mushroom Demi Glaze

ROASTED TURKEY BREAST
w/ Giblet Gravy

HERB CRUSTED LOIN OF PORK
w/Aus Jus

HONEY GLAZED SMOKED HAM
w/ Bourbon Dijon Sauce

— **POULTRY** —

ROASTED TURKEY BREAST
w/ Giblet Gravy

CHICKEN CACCIATORE
w/ White Rice

GRILLED CHICKEN PESTO
w/ Spinach & Tomatoes

CHICKEN MARSALA

CHICKEN PARMESAN

CHICKEN FLORENTINE
w/ Spinach in a Pesto Cream Sauce

GRILLED CHICKEN BRUSHETTA

GRILLED LEMON HERB CHICKEN

CHICKEN SALTIMBOCCA
Topped with Proscuitto, Wild Mushrooms,
and Marsala Wine Sauce

CHICKEN OSCAR
w/ Grilled Asparagus, and Jumbo Crab Meat,
topped w/ creamy Hollandaise Sauce

CHICKEN STIR FRY
over Rice

— **BEEF** —

GRILLED LONDON BROIL
w/ Mushroom Cabernet Demi Glaze

BEEF STROGANOFF
over Egg Noodles

BRAISED SHORT RIBS

PEPPER STEAK W/ RICE

❖ **VEAL** ❖

VEAL MARSALA
w/ Wild Mushrooms

VEAL PICATTA
w/ Lemon, White Wine, Capers and Butter

VEAL FRANCAISE
w/ Lemon Butter Sauce

VEAL PARMESAN

❖ **FISH** ❖

STUFFED FLOUNDER
w/ Crab Imperial

BROILED TILAPIA
w/ Tomato Caper Butter Sauce

DEILED CRAB CAKES
w/ Roasted Red Pepper Cream Sauce

GRILLED SALMON TERIYAKI

FLOUNDER FRANCAISE
w/ Lemon Butter Sauce

❖ **PASTA** ❖

STUFFED SHELLS
In Tomato Sauce

RIGATONI PRIMAVERA
w/ Roasted Vegetables in a Red or White
Sauce

BAKED ZITI AL FORNO

CHEESE TORTELLINI
w/ Pesto Cream Sauce

CHICKEN & SAUSAGE SCALLOPINI



TORTELLINI ROSA MARIE

CHEESE RAVIOLI ALA VODKA

LASAGNA BOLOGNESE

Vegetarian Meals available upon request





← **STARCHES** →
← **CHOICE OF ONE** →

POTATO AU GRATIN

ROASTED RED BLISS POTATOES

w/ Fresh Herbs

GARLIC MASHED POTATOES

w/ Cheddar Cheese

BOILED POTATOES

w/ Dill & Butter

POTATO PANCAKES

w/ Sour Cream

WILD RICE PILAF

← **VEGETABLES** →
← **CHOICE OF ONE** →

BEANS ALMONDINE

BROCCOLI W/ CHEESE

BUTTERED CORN

GLAZED BABY CARROTS

ITALIAN GREEN BEANS

w/ Roasted Red Peppers

STEAMED VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots,
Zucchini and Yellow Squash

ROASTED VEGETABLES

Broccoli, Cauliflower, Carrots,
Zucchini, Yellow Squash and Onions

← **DESSERT** →

Lavish Viennese Table-to include:

Sliced Fruit with Yogurt Dip, Assorted Cakes / Pastries

Mini Cannolis, Creme Puffs, Sorbet and Chocolate Mousse

Buffet also Includes:


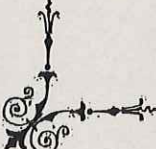
Assorted Breads & Rolls

Fresh Brewed Coffee, Decaf and Tea

Soda & Iced Tea



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PRICING
- PER PERSON
ADD TAX & GRAUITY

SATURDAY AFTERNOON
\$95.00

SATURDAY EVENING
\$110.00

SUNDAY
\$95.00

FRIDAY EVENING
\$95.00

- - **ADDITIONAL OPTIONS** - -

DISC JOCKEY
PHOTOGRAPER

UP LIGHTING
PHOTO BOOTH

VALET SERVICE
LIMO SERVICE

For more information
Please call 215-673-1000
or
E-mail: sales@villagecatering.com

